

# La Chapelle

## MENU GOURMAND

Lasagne of Dorset crab, beurre Nantais & pea shoots  
*2017 Muscadet Sevre-et-Maine "Le Confluent", Famille Lieubeau, France*

∞

Pressed terrine of rabbit, ham hock & foie gras, apricot & pickled mushrooms  
*2015 Bourgogne Chardonnay "Terroir Noble", Domaine Girardin, France*

∞

Risotto of courgette & basil  
*2014 Chardonnay Sous Voile, Domaine Macle, Côtes du Jura, France*

∞

Grilled Cornish red mullet, cuttlefish, orange braised, fennel, pine nut purée & sauce vierge  
*2018 Grenache, Willunga 100, McLaren Vale, Australia*

∞

Tagine of Bresse pigeon, couscous, confit lemon & harissa sauce  
*2015 Refosco, Veranda, Croatia*

∞

Saint-Marcellin, walnut & raisin croûte & pickled walnut  
*2016 Côteaux du Layon, Chaume, Domaine des Forges, France*

Apple tarte Tain & Normandy crème fraîche  
*2007 Rivesaltes Ambré, Chez Jau, France*

Menu £85

With selected Sommelier wine pairing £150

*This menu is designed for the enjoyment of all guests at the table.*

VAT is included at the current rate  
12.5% discretionary service will be added to your bill  
Please let the manager know of any allergies or dietary requirements  
微信扫码关注，浏览菜品图片

